

Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of the Claims:

Claim 1 (currently amended): Process for the production of frozen fruits comprising the steps of

- i) cooling fruits to 0 C,
- ii) under-cooling fruits from 0 C to a temperature between -6 C and -15 C, ~~preferably between -8 C and -12 C, the under-cooling being~~ at a rate of between 2 C per hour and 320 C per hour, ~~preferably above 10 C per hour, more preferably above 40 C per hour.~~
- iii) reducing the temperature further until ice formation occurs to produce fruits in a frozen state.

Claim 2 (original): Process according to claim 1 wherein during the under-cooling step the temperature difference between the core and the surface of fruits is less than 1.5 C.

Claim 3 (original): Process according to claim 1 wherein fruits are under-cooled to a temperature at least 5 C below their freezing point.

Claim 4 (previously presented): Process according to claim 1, ~~2, or 3~~ wherein the fruits are selected from the group consisting in kiwi, mango, grapes, banana, berries, pears, apples, orange, lemon, peach, pineapple, melon, apricots, strawberries, raspberries, blackberries, blackcurrants, blueberry, red currant, nectarine, cranberry, passion fruit,

papaya, lychees, pomegranate, fig, plum, lime, grapefruit, cherry, gooseberry, summer squash, persimmon, dates, tangerine, guava, kumquat & rhubarb.

Claim 5 (original): Process according to claim 4 wherein the fruits are selected from the group consisting in kiwi, mango, grapes, banana, strawberries, raspberries, blackberries, blackcurrants, melon, blueberry, red currant, nectarine, pineapple, cranberry, peach.

Claim 6 (withdrawn): Frozen fruits salad made of individual fruit bits, wherein more than 50% by number of the fruit bits have a fracture force of less than 0.01kN.

Claim 7 (withdrawn): Frozen fruits salad according to claim 6 wherein the fruits are selected from the group consisting in kiwi, mango, grapes, banana, berries, pears, apples, orange, lemon, peach, pineapple, melon, apricots, strawberries, raspberries, blackberries, blackcurrants, blueberry, red currant, nectarine, cranberry, passion fruit, papaya, lychees, pomegranate, fig, plum, lime, grapefruit, cherry, gooseberry, summer squash, persimmon, dates, tangerine, guava, kumquat & rhubarb.

Claim 8 (withdrawn): Frozen fruits salad according to claim 7 wherein, the fruits are selected from the group consisting in kiwi, mango, grapes, banana, strawberries, raspberries, blackberries, blackcurrants, melon, blueberry, red currant, nectarine, pineapple, cranberry, peach.

Claim 9 (withdrawn): Frozen fruits salad according to claim 6, 7 or 8 wherein frozen fruits are at a temperature of between -10 C and -20C.

Claim 10 (withdrawn): Frozen dessert comprising a frozen aerated edible confection and frozen fruits either as a topping or included in the frozen aerated confection wherein more than 50% by number of the fruit bits have a fracture force of less than 0.01kN.

Claim 11 (withdrawn): Frozen dessert according to claim 10 wherein frozen fruits are selected from the group consisting in kiwi, mango, grapes, banana, berries, pears, apples, orange, lemon, peach, pineapple, melon, apricots, strawberries, raspberries, blackberries, blackcurrants, blueberry, red currant, nectarine, cranberry, passion fruit, papaya, lychees, pomegranate, fig, plum, lime, grapefruit, cherry, gooseberry, summer squash, persimmon, dates, tangerine, guava, kumquat & rhubarb.

Claim 12 (withdrawn): Frozen dessert according to claim 11 wherein frozen fruits are selected from the group consisting in kiwi, mango, grapes, banana, strawberries, raspberries, blackberries, blackcurrants, melon, blueberry, red currant, nectarine, pineapple, cranberry, peach.

Claim 13 (new): Process according to claim 1 wherein the under-cooling is at a rate from between 10 C per hour and 320 C per hour.

Claim 14 (new): Process according to claim 1 wherein the under-cooling is at a rate from between 40 C per hour and 320 C per hour.

Claim 15 (new): Process according to claim 1 wherein 50% by number of the frozen fruit in the frozen state have a fracture force of less than 0.01kN.